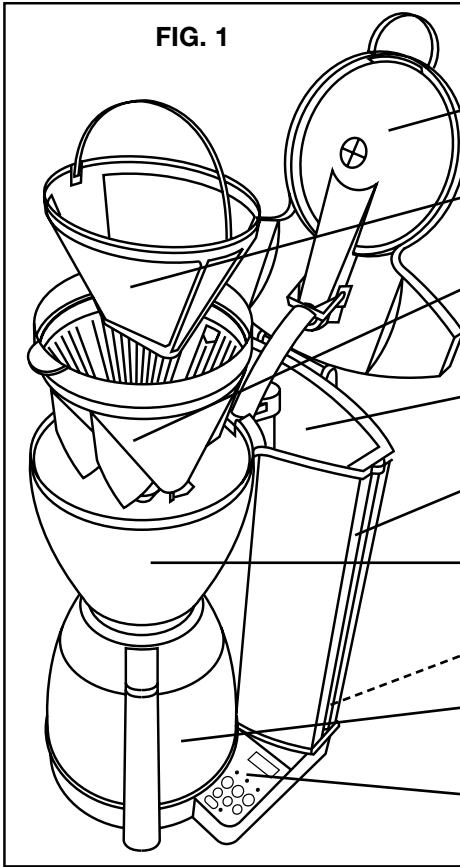
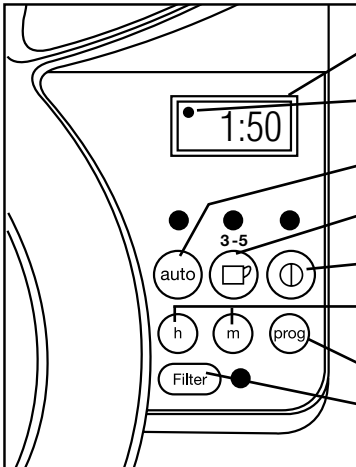

Important Safeguards	2
Welcome and Thank You	3
How to Reach Capresso.....	3, 14
Line Drawings (Figures 1 -14).....	5, 6
1. Equipment.....	7
2. Preparing the MT500	7
a. Before First Use	7
b. The Display / Setting the Clock and the Timer	7
c. To Set the Current Time.....	7
d. To Set an Auto-On Time.....	7
3. The Charcoal Filter Indicator.....	7
a. Using the Charcoal Water Filter.....	7
b. Replacing the cartridge / Resetting the Filter Indicator	8
4. The Proper Sequence for Making Coffee	8
5. Making Coffee.....	9
a. Using the GoldTone Filter	9
b. Using Filter Paper	9
c. How Much Coffee?	9
d. Using the Stainless Steel Carafe.....	9
e. Turning the Coffee Maker On	9
f. Serving Coffee	9
g. Pouring Coffee While Brewing.....	10
h. Brewing Small Amounts of Coffee	10
i. Making Multiple Carafes of Coffee	10
j. Auto Shut-Off / Manual Shut-Off.....	10
k. Warm Platform!	10
6. Automatic Brewing at a Pre-Programmed Time.....	10
7. Handling of the Thermal Carafe	11
8. Keeping Coffee Hot in Thermal Carafes	11
9. Cleaning the Coffee Maker	11
10. Cleaning the Stainless Steel Carafe	11
11. Decalcifying.....	11
a. How to Decalcify with Durgol	12
b. Using other Decalcifying Agents	12
12. Troubleshooting	12
13. Warranty	13
Product Registration	15



- A. Water Container Lid
- B. GoldTone Filter
- C. Removable Filter Holder with Drip Stop
- D. Water Tank
- E. Water Level Indicator
- F. Filter Holder Housing (not removable)
- G. Cord Storage (see Fig. 9)
- H. Stainless Steel Thermal Carafe with Lid
- I. Operating Panel (see Fig. 2)



- J. LED Display
- K. AM/PM Indicator
Upper dot AM / lower dot PM (not shown)
- L. Auto Brewing Button with green Indicator Light
- M. 3-5 cups Brewing Button with green Indicator Light
- N. On/Off Coffee Brewing Button with red Indicator Light
- O. Hour (h) and Minute (m) buttons set time and auto-on time
- P. Programming Button
- Q. Charcoal Filter Button with green Indicator Light

FIG. 2

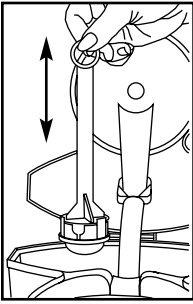


FIG. 3

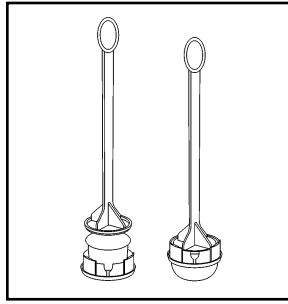


FIG. 4

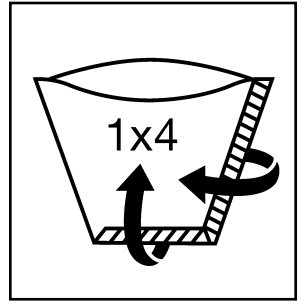


FIG. 5

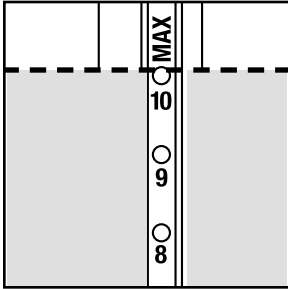


FIG. 6

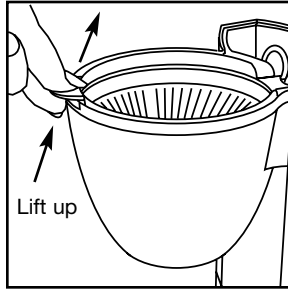


FIG. 7

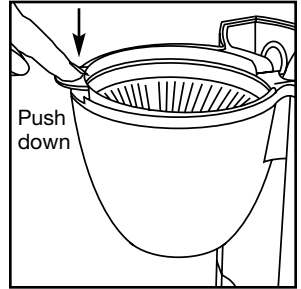


FIG. 8

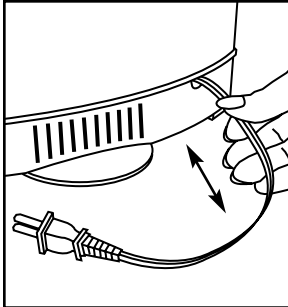


FIG. 9

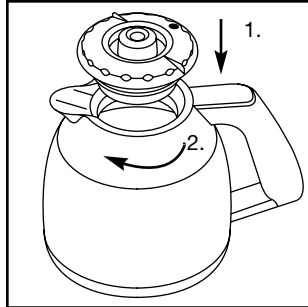


FIG. 10



FIG. 11

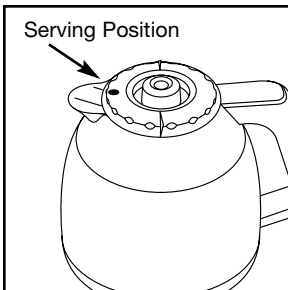


FIG. 12

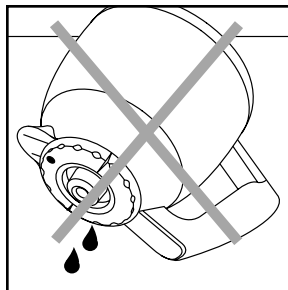


FIG. 13

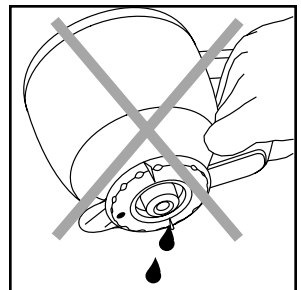


FIG. 14

1. Equipment

The Capresso MT500 comes complete with: • Stainless Steel Thermal Carafe with Lid • GoldTone Filter (inserted in removable Filter Holder) • Measuring Scoop • Charcoal Filter with Charcoal Filter Holder • Instruction Book and Mail Order Form

2. Preparing the MT500

2a. Before First Use

After unpacking your MT500 clean all the loose parts with warm water and make yourself familiar with the different functions. After reading these instructions, let some water run through the coffee maker to clean all internal parts.

2b. The Display / Setting the Clock and Timer

When you plug in the MT500 the orange display will flash "°12:00" and the green indicator light for the charcoal filter will be on. All other indicator lights are off.

2c. To Set the Current Time (Fig. 2)

Push and hold the hour button. The little dot on the left upper side (indicating AM) changes to a left lower dot (indicating PM). When the correct hour shows up release the button and push and hold the minute button to set the minutes.

Attention: You must change the clock when the time changes (Standard Time, Daylight Savings Time).

2d. To Set an Auto-On Time:

If you want the MT500 to start brewing at a preset time automatically, first push the program button (Fig. 2, P). The display shows "°12:00". Immediately start pushing the hour and minute buttons as described above until the desired time shows up. Within a few seconds the display will revert to the actual time.

To check the programmed time just

push the program button. The display shows the programmed time and will switch back to the actual time.

To change the programmed time, push the program button and repeat as described above.

Attention: Flashing LED Display!

If you unplug the MT500 for more than 10 seconds or if you have a power failure, you will lose the current time and program settings. The flashing LED display indicates that you have to reset the current and programmed time.

3. The Charcoal Filter Indicator

When you plug in the MT500 the green indicator light for the charcoal filter will be on (Fig 2, Q).

If you use spring water, bottled water or distilled water and make coffee right away, it is not necessary to use the charcoal filter. Push the blue Filter Button (Fig. 2, Q) and the green filter indicator light will turn off.

Attention: Spring water and distilled water might attract impurities when sitting in the water container overnight. The charcoal filter will remove most of these impurities since the water will be filtered just before entering the heating element.

3a. Using the Charcoal Water Filter

Most tap water is treated with chlorine. The charcoal filter removes up to 82% of the chlorine and other impurities found in tap water, improving the taste of water substantially.

The charcoal cartridge sits in the charcoal holder (see Fig. 4). The charcoal holder is already inserted into the water container.

To activate the charcoal cartridge pour four cups of water into the water container and let it sit for approx. 3 minutes. Then turn the machine on and let the water brew into the carafe (see chapter 5e). Discard the water.

As long as the green Charcoal Filter Light is on, the MT500 monitors time and the number of brewings.

The green charcoal filter light will start blinking either after 6 weeks or after the Coffee Brewing Button has been turned on 60 times (Fig. 2, N) whichever comes first, reminding you to replace the cartridge:

If you make coffee once a day, the filter light will start flashing after 6 weeks. If you make coffee twice a day, the light will flash after 30 days. If you make coffee three times a day, the light will flash after 20 days. This will help you to plan the right amount of cartridges.

Attention: When you unplug the machine for more than 10 seconds or if you have a power failure, the electronic indicator loses its memory. Then it is best to replace the filter 6 weeks after first use.

Caution: Once the cartridge is activated you should never use it for longer than six weeks. Harmful bacteria build-up may occur. Unused cartridges can be stored indefinitely.

Replacement cartridges are available through your local Capresso dealer or by using the enclosed mail order form or through the website: www.capresso.com.

3b. Replacing the Cartridge / Resetting the Filter Indicator

Remove the cartridge from the water container (Fig. 3), twist and open the holder and discard the old cartridge. Replace with new cartridge (Fig. 4) and close the filter holder securely. Insert the assembly back into the water tank (Fig. 3) and make sure it is inserted properly otherwise the water container lid will not close completely. Activate the charcoal filter (chapter 3a).

While the green light is still blinking, push and hold the Charcoal Filter

Button for a few seconds until the light stops blinking and is illuminated again. Now the indicator starts counting anew.

4. The Proper Sequence for Making Coffee

Coffee makers produce very hot water. If you follow the sequence as described below you will avoid possible accidents which might cause severe injuries and burns.

1. Remove carafe from machine.
2. Open water container lid (Fig. 1,A) and pour water into the water container. **Caution:** Watch the water level indicator. Make sure the water level does not reach the letter "M" of the word MAX. If you fill too much water into the tank the carafe will overflow with hot coffee (see Fig. 6).
3. Make sure the filter holder (Fig. 1,C) sits firmly in the Filter Holder Housing (Fig. 1,F). Push the tab of the filter holder down (Fig. 8) to make sure the filter holder sits firmly in the Filter Holder housing. If the filter holder is not snapped into the housing, the drip stop in the filter holder might not open during brewing and hot water and grinds could overflow and leak from the machine.
4. Insert filter paper (chapter 5b) or a GoldTone Filter (chapter 5a).
5. Add the correct amount of ground coffee (chapter 5c).
6. Close the water container lid.
7. Make sure the thermal carafe is empty and the lid of the thermal carafe is completely closed (Fig. 11). Insert the carafe into the machine.
8. Turn the machine on (Fig. 2, N).
9. Never open the water container lid as long as coffee is brewing. Hot water could spill out causing burns. Wait until the brewing noise stops.
10. Immediately after brewing is finished

there could still be hot water in the filter holder passing through the ground coffee. This can take 1 to 3 minutes depending on how much coffee you used and how fine the coffee was ground.

5. Making Coffee

Please follow the steps described in chapter 4.

Filling the Water Tank

The water level indicator shows you how much water will be brewed.

CAUTION: Make sure the water level does not reach the letter "M" of the word MAX (see Fig. 6). If you fill more water into the water container the stainless steel carafe can overflow with hot coffee which can cause severe injuries.

When you use the thermal carafe for filling the water tank, the inside of the carafe will be cold from the cold water. We highly recommend rinsing the carafe with hot water. This will increase the coffee temperature and will keep the coffee hot longer.

5a. Using the GoldTone Filter

A size 4 GoldTone filter comes with the machine. It sits in the Filter Holder.

Attention: Coffee flows slower through a GoldTone Filter than through paper filters. Please see the chart in chapter 5c for maximum coffee amounts.

5b. Using Filter Paper

Use size 4 paper only. Always fold the bottom and side crimps over for a proper fit (see Fig. 5). Do not use a filter paper inside a GoldTone Filter!

5c. How Much Coffee?

A coffee scoop comes with your MT500. We recommend using one level scoop of coffee per cup. If you like your coffee extremely strong never use more coffee than the amounts indicated in the chart shown.

Maximum # of Scoops	GoldTone Filter	Size 4 Paper Filter
Regular or Drip Grind (Supermarket Version)	12 scoops	14 scoops
Fine Grind (finer than Drip Grind)	8-10 scoops	9-11 scoops

Using more coffee can result in an overflow of ground coffee, above the filter, blocking the drip stop function and causing a mess on your counter.

5d. Using the Stainless Steel Carafe

For best coffee temperature pre-warm the carafe by rinsing it with hot water. Always make sure carafe is completely empty. Place the lid on top of the carafe as shown in Fig. 10 (pay attention to the position of the black dot on the lid) and turn one full turn clockwise until closed (see Fig. 11). Do not tighten too much. **Caution:** Make sure the lid is **not** in the pouring position (Fig. 12). This could result in the Filter Holder popping up. The drip stop will not work and hot coffee could overflow from the filter holder.

Attention: Please note that the lid must always be on the carafe and closed (Fig. 11) during brewing to activate the drip stop. **If you lose the lid, you cannot brew coffee.** Please call 1-800-767-3554 to order a new lid or use the enclosed mail order form. Place the carafe on the platform.

5e. Turning the Coffee Maker On

Push the On/Off button (Fig. 2, N). The red light will illuminate, indicating that the brewing process is starting.

Caution: Never open the water container lid during brewing.

5f. Serving Coffee

Brewing time for a full pot of coffee takes just about 7 minutes. Then all the water is passed through the heat-

ing element and the internal thermostat shuts off. The red indicator light still stays on for approx. another two minutes then turns off, too. This is normally the time it takes for all the water in the filter holder to pass into the carafe. Depending on the amount of coffee and the fineness of the grind this last process can take another one to two minutes.

Remove the carafe from the platform. Turn the lid counterclockwise until the black dot is over the pouring spout (Fig. 12). You can now pour coffee. After serving make sure to close the lid again to prevent heat from escaping from the carafe.

5g. Pouring Coffee While Brewing

You can pull the carafe from the platform during the brewing process for approx. 20 seconds to pour a cup in between. Make sure to close the lid before you replace the carafe.

5h. Brewing Small Amounts of Coffee

When brewing small amounts of coffee (3 to 5 cups) we recommend rinsing the carafe with hot water and using the 3-5 cup button (Fig 2, M).

Push the 3-5 cup button first. The green indicator light will go on. Then push the On/Off button. The red indicator light will go on. The brewing process will be slowed down to allow the coffee to reach its full aroma.

When brewing is finished, both indicator lights will turn off.

If you pushed the 3-5 cup button by mistake, just push it again to turn off this function.

Attention: When brewing 3-5 cups of coffee the temperature in the carafe will be approx. 3 to 5 degrees lower than on a full pot.

5i. Making Multiple Carafes of Coffee

If you want to make another carafe of coffee immediately after the first pot, wait until the On light is off and then

let the coffee maker cool down for another three minutes before refilling the water tank. **Important:** Make sure the carafe is empty before brewing.

5j. Auto Shut-Off / Manual Shut-Off

The internal thermostat turns off after all the water is processed through the heating element. The red indicator light will turn off approx. 2 minutes after that, allowing for the water to pass through the filter holder into the carafe. In case of emergency you can always turn off the coffee maker by pushing the On button again. The red light will turn off and brewing will stop within 30 seconds.

Caution: There is still hot coffee in your filter holder passing through into the carafe. Also there is still cold water in the water tank.

5k. Warm Platform!

The heating element of the MT500 is located underneath the platform on which the carafe is placed during brewing. As a result the platform will get a bit warm during brewing. This does not heat up the coffee inside the carafe.

6. Automatic Brewing at a Pre-Programmed Time

Set the programmed time at which you wish to brew coffee as described in chapter 2d.

Make sure that the programmed time is correct (AM or PM).

Hint: If you want your coffee ready by 7:15 AM, set the programmed time to 7:05, i.e. 10 minutes earlier. This way you get the freshest and hottest coffee possible.

Important: Avoid any air conditioner blowing cold air against the thermal carafe. This will cool down the carafe overnight and reduce the coffee temperature in the carafe.

Fill the water tank and filter holder and place the empty carafe with the

closed lid on the platform (chapter 4).

Push the "auto" button (Fig. 2, L).

The green indicator light above this button will go on.

At the pre-programmed time, the red on button will go on and the green auto light will go off, indicating that brewing has started.

Important: If you pushed the auto button by mistake just push it again to turn it off.

7. Handling of the Thermal Carafe

The lid of the thermal carafe has a pouring indentation to make it possible to pour with the lid in place (black dot pointing at the spout, Fig. 12).

Always make sure that the carafe is transported in an upright position.

If you turn the carafe with its lid closed on its side or turn it upside down, hot coffee will flow into the grooves of the lid and exit through the side of the lid (Fig. 13 and 14).

Important: A stainless steel bottom with three black feet covers the vacuum seal of the stainless steel body. Do not try to remove this lid. Do not place the carafe on any hot surfaces since this can loosen the vacuum seal inside the bottom. This can cause the carafe to lose its warm keeping function. Do not place carafe in dishwasher.

8. Keeping Coffee Hot in

Thermal Carafes

After brewing a full pot of coffee the temperature in the carafe will be between 178° and 185° Fahrenheit depending on how cold the carafe was initially. If the carafe stays closed, the temperature will gradually decrease. After 4 hours the temperature will be between 155° and 165° Fahrenheit. The more often you open the carafe, the less coffee is in the carafe, the faster the temperature will decrease.

Recommendation: For best coffee results we recommend not making

more coffee than you will drink within two hours after brewing.

9. Cleaning the Coffee Maker

- Make sure coffee maker is turned off (Red light is off). Always unplug the appliance from the outlet before cleaning.
- Never use scouring agents.
- Never immerse the appliance in water or any other liquid and never clean under running water. To clean the appliance, wipe off with a soft, damp cloth.
- **Dishwasher safe** (upper rack) are: Filter Holder, GoldTone Filter.
- Clean the GoldTone Filter after every use. Otherwise coffee oils will form and clog up the small filter openings. Old, hardened coffee oils can spoil the taste of your coffee.
- Clean the lid of the carafe under running water.
- Drip stop in filter holder: make sure that the drip stop is free of any coffee particles, otherwise it might not close properly when removing the carafe.

10. Cleaning the Stainless Steel Carafe

Never immerse carafe completely in hot water or any other liquid. Wipe outside with a non-abrasive wet cloth and dry. Fill inside with hot water and a mild detergent and scrub with a non-abrasive household brush. Rinse thoroughly.

11. Decalcifying

Your MT500 comes with a stainless steel-lined heating element. This greatly reduces the need for decalcifying. As a guideline we recommend decalcifying at least every 8 to 10 months or whenever the brewing process slows down. If brewing ten cups of water takes more than 9 minutes it is definitely time to decalcify.

Attention: Before decalcifying, remove the GoldTone Filter from the machine.

11a. How to Decalcify with DURGOL

Capresso and many European companies recommend "Durgol" a liquid decalcifying agent. Durgol removes any calcium deposits up to 20 times faster than vinegar.

1. Remove the GoldTone Filter.
2. Fill the water container with 18 oz. cold water. Add 6 oz. Durgol and stir. **Attention:** Never fill Durgol into the water container first.
3. Make sure that the filter holder is in place and that the Stainless Steel Carafe is empty. Place the Carafe with the closed lid on the platform.
4. Let the solution sit for 5 minutes.
5. Turn the machine on and let the solution pass through.
6. When the red light turns off, remove the carafe, empty the solution and rinse the carafe thoroughly with fresh water a few times.
7. Fill 5 cups of fresh water into the water tank and brew through the machine.

11b. Using other Decalcifying Agents

Please make sure only to use liquid decalcifying agents suitable for drip coffee makers and follow the instructions which come with the agent.

Attention: Decalcifying agents are acids and therefore must be handled properly. Please check the information on the packaging of the decalcifying agents before using.

12. Troubleshooting

What to do if...

...Coffee drips from the filter, when the carafe is removed.

- *Ground coffee sits in the drip stop and does not allow the drip stop to close properly. Immediately replace the carafe and wait until all the coffee*

has been filtered in the carafe. Now remove carafe and remove the Filter holder. Clean filter holder under running water. Push the drip stop several times to remove coffee particles. Over the sink fill some water into the filter holder and check if the drip stop closes properly.

...Ground coffee is flowing over the GoldTone Filter.

- *Coffee is ground too fine.*
- *Use less coffee the next time (chapter 5c).*
- *Use a paper filter (size 4) instead of the GoldTone Filter.*

13. Warranty

This Limited One Year Warranty covers your CAPRESSO MT500 machine, model #440. This warranty is in effect for the period described above from the date of the first consumer purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor) including UPS ground transportation for both ways, if necessary.**

This warranty does not cover:

- Any machine not distributed by CAPRESSO within the United States.
- Any machine not purchased from an authorized CAPRESSO dealer.
- Damaged caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Loss of any loose parts.
- Damage caused by neglecting or omitting cleaning and decalcifying.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for Capresso any other liability in connection with the sale of the machine. Capresso expressly disclaims liability for incidental and consequential damages caused by the machine. The terms “incidental damages” refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The terms “consequential damages” refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

How To Reach Capresso

Should you require further information or if particular problems occur that are not covered in this manual, please

- **CALL** our toll free **HELP LINE: 1-800-767-3554** Mon.- Fri. 9AM to 8PM, Sat. 9AM to 5PM EST. If you call at any other time, please leave a message with your telephone number and when we can call you back.
- **FAX** us at 1-201-767-9684
- **E-MAIL** at contact@capresso.com
- **WRITE** to Capresso Inc., Customer Service, P.O.Box 775, Closter, NJ 07624

A customer service sticker with all contact information is attached to the side of the MT500.